FOOD MANUFACTURE

INDEX TO VOLUME XXIII

JANUARY TO DECEMBER, 1948

SUBJECT INDEX

Editorial Comments are indicated by (Ed.).
Enquiries (Information and Advice) are indicated by (Enq.).
Notes and very brief articles are indicated by (N.).
Book Reviews are indicated by (Book).
Correspondence is indicated by (Corr.).
References to full-length articles are indicated by simple page numbers.

Abattoir, The Modern (N.), 507
Accounting in the Food Industry, Cost, Part II, 67; Part III, 279; Part IV, 377; Part V, 475; Part VI, 523
Acetic Acid Preserves, Part I, 168; Part II, 203; Part III, 270; Part IV, 309; Part V, 362
Acid:
  Ascorbic, in Fruit Processing, 551
  in Frozen Vegetables, Dehydroascorbic (N.), 355
  Preserves, Acetic, Part I, 168; Part II, 203; Part III, 270; Part IV, 309; Part V, 362
Advertising, Modern Trends in, 215
Agricultural:
  Iconoclasm (Book), 374
  Marketing, New Plans for, 25
  Research (N.), 14
  Revolution (Ed.), 351
Agriculture, Chemistry and (N.), 518
Almonds, Sugared, and Chocolate Dragées (Enq.), 583
Aluminium:
  in the Food Industry (N.), 267
  Scare (Ed.), 148
American Relief Plans, Wheat and (Ed.), 1
Analysis:
  Food, 153
  The Use of Scientific Instruments in Chemical, Part V, 61; Part VI, 179
Analyst's Book, The Food (Book), 521
Antioxidant, Carrot Oil as (Ed.), 100
Apple Shortage, Cider (Ed.), 399
Argentina's Oil and Fat Policy (Ed.), 255
Ascorbic Acid in Fruit Processing, 551
Athletes, How to Feed, 403
Atomic Age, Food and the (Ed.), 446
Australia, Suggestions from (Ed.), 255
Australian:
  Dried Fruits Industry, 470
  Farms, Bacon from (N.), 368
Automatic Control in Food Processing, Part I, 519; Part II, 563
Baby Foods at Greenford, 545
Bacon from Australian Farms (N.), 368
Bacteria and Frozen Vegetables (Ed.), 493
Bacteriology, Dairy (Book), 566
Bakers:
  A Warning to (Ed.), 100
  Advice to (N.), 567
  Broadcast (Ed.), 446
  Piping Jelly (Enq.), 299
  Question Minister of Food (Ed.), 97
  Remuneration (Ed.), 145
  Yeasts, Keeping Properties of Dried (Ed.), 447
Bakery:
  Cold Storage in the (Ed.), 146
  Industry, Irish (N.), 336
  Industry Research, 182
  Research (N.), 83, 565
Bakery (*continued*):
  Science in Italian, 101
  Travelling Oven Chains, Lubrication of, 417
Baking Industry, The, 263
Beef:
  DDT Content of (N.), 376
  from Hoof to Can, 276
Biscuit Industry, The Cake and (N.), 9
Black Puddings (Enq.), 443
Book Reviews:
  Aluminium and Aluminium Alloys in the Food Industry, 267
  Atlantic Isles, The, 567
  Biological Standardisation of Vitamins, The, 274
  Certain Aspects of the German Herring Canning Industry, 125
  Colony, The, 167
  Concise Chemical and Technical Dictionary, 178
  Dairy Bacteriology, 566
  Dining Round London, 167
  East African Groundnuts Scheme, 262
  Efficient Use of Steam, The, 507
  Elements of Fuel Technology, 426
  Elixirs of Life, 461
  Everyday Dietetics, 506
  Feeding the Human Family, 518
  Food Industries Manual, 76
  Fruit Annual and Directory, The, 550
  Fuel and the Future, 374
  Manufacturers' Practical Recipes, 413
  Methods of Vitamin Assay, 163
  Milk Production and Control, 328
  Milk Products, 328
  Nitrogen for Cereals, 472
  Nutrition and Diet Therapy, 407
  Nuts: Their Production and Everyday Uses, 512
  Official and Tentative Methods of Analysis of the Association of Official Agricultural Chemists, 521
  Packaging and Display Encyclopædia, 278
  Packaging Methods and Equipment, 410
  Physics of Drying in Heated Air with particular reference to Fruit and Vegetables, The, 367
  Plantation Crops, 327
  Poisons: Their Isolation and Identification, 410
  Power and Process Steam Engineering, 56
  Practice of Industrial Medicine, The, 428
  Preservation of Fruit and Vegetables by Freezing, The, 281
  Questions and Answers on Refrigeration, 515
  Refrigeration, 59
  Report of the Committee appointed
Book Reviews (*continued*):
  to review the working of the Agricultural Marketing Acts, 25
  Report of the Food Investigation Board for the Years 1940-1946, 512
  Report of the Water Pollution Research Board, 335
  Restaurant Manual, 202
  Science and Nutrition, 22
  Science in Scotland, 130
  Thoughts on Feeding, 374
  Vegetable Oils and Oilseeds, 469
  Vogue's Contemporary Cookery, 181
  What's Wrong with your Factory, Office, or Works, 123
Books Received:
  33, 178, 205, 266, 361, 414, 462, 552
Bottling of Onions (Enq.), 443
Bread:
  Enrichment, Iron in (N.), 75
  Enrichment Legislation (Ed.), 302
  Improvers (Enq.), 299
  Making, Mechanised, 497
  Skim Milk Powder in (N.), 122
Brined Onions (Enq.), 539
British:
  Association at Brighton (N.), 476
  Food Machinery, World Wants (N.), 329
  Industries Fair, 1948, 239, 292
Cake and Biscuit Industry, The (N.), 9
Canine Hysteria (Ed.), 145
Canned:
  Foods, Insecticide Residues in (Ed.), 256
  Meats, Thermal Processing of (N.), 120
Cannery, Sea-going (Ed.), 544
Canning:
  Herring, 401
  in Eire, Fish (N.), 457
  in France, 375
  in Germany, Herring, 125
  in Norfolk, Vegetable and Fruit, 149
  in Suffolk, Fruit and Vegetable, 268
  Industry, Co-ordinated Process Control in the, 164
  Literature on Fish (Enq.), 95
  Pioneer, Britain's Food, 229
  Research, Fruit and Vegetable, 222
  Spray Residues and (Ed.), 495
Carrot Oil as Antioxidant (Ed.), 100
Cereal Chemistry, Twenty-one Years of, 221
Chains, Lubrication of Bakery Travelling Oven, 417
Cheese:
  Dry (Enq.), 47
  Wensleydale, 449
Chemical Analysis, The Use of Scientific Instruments in, Part V, 61; Part VI, 179
Chemical Methods for the Estimation of Vitamins, 316
Chemicals, Fish and (Ed.), 146
Chemist in the Flour Mill, The, 560
Chemistry and Agriculture (N.), 518

Cherries, Glacé (Enq.), 95
Chestnuts, Hot (Ed.), 4
Chocolate Dragées and Sugared Almonds (Enq.), 583
Chutney, Mango (Enq.), 539
Cider Apple Shortage (Ed.), 399
Ciders, Concentration by Freezing of Fruit Juices, Vinegars, and, 282
Citrus:
  Fruit Juices Control (N.), 462, 508
  Juice Concentrates, Vitamin C Content of (N.), 381
Cleaning Powders (Enq.), 47
Coal, Oil, and Gas (Book), 426
Coconut, Desiccated (Enq.), 251
Cold Storage:
  in the Bakery (Ed.), 146
  of Fruit and Vegetables, Short-term (N.), 238
Colonies, Food from the (N.), 209
Companies, New:
  48, 96, 144, 192, 252, 300, 348, 396, 444, 492, 540, 584
Concentrates, Vitamin C Content of Citrus Juice (N.), 381
Concentration by Freezing of Fruit Juices, Vinegars, and Ciders, 282
Condensation by "Squeeze-Drying," Milk (Ed.), 398
Confectionery:
  Industry, The, 53
  Industry, The Irish (N.), 76
  Then and Now, 223
Congress:
  French Milling (N.), 332
  Fruit Juice (N.), 336
Consultants in Industry (N.), 65
Container Industry, The Tin (N.), 60
Containers, Glass (Ed.), 148
Control:
  Citrus Fruit Juices (N.), 462, 508
  Dairy Practice and (Book), 328
  in Food Processing, Automatic, Part I, 519; Part II, 563
  in St. Marylebone, Food (Ed.), 543
  in the Canning Industry, Co-ordinated Process, 164
  of Jam Setting, Laboratory, 455
Cookery, Contemporary (Book), 181
Copra, The Boom in, 509
Correspondence:
  267, 364, 414
Cost Accounting in the Food Industry, Part II, 67; Part III, 279; Part IV, 377; Part V, 475; Part VI, 523
Cracked Cups, Food, Nail Varnish and (Ed.), 541
Cream Fillings (Enq.), 47
Crop, A New (Ed.), 302
Crops:
  Nitrogen and its Effect on (N.), 472
  Trade, Plantation (Book), 327
Culture Collections of Micro-organisms (N.), 83
Curing:
  More Pigs for (Ed.), 194
  of Herrings, Recent Experiments in the Salt, 465
Dairy:
  Bacteriology (Book), 566
  Durham's New, 365
  Practice and Control (Book), 328
DDT Content of Beef (N.), 376
Dehydrated:
  Meat, Packaging (N.), 430
  Vegetables (N.), 262
Dehydroascorbic Acid in Frozen Vegetables (N.), 355
Desiccated Coconut (Enq.), 251
Dictionary, A Technical (Book), 178
Diesel Engine in the Factory, The, 176
Diet:
  and Disease, 553
  Therapy (Book), 407
Dietetics, Popular (Book), 506
Disease, Diet and, 553
Display, Packaging and (Book), 278
Dried:
  Bakers' Yeasts, Keeping Properties of (Ed.), 447
  Fruit Fears (Ed.), 254
  Fruits Industry, Australian, 470
Drying of Fruit and Vegetables (Book), 367
Dust Problems in Flour Milling (N.), 525
East Malling, Work at (N.), 181
Eating Out (Book), 202
Edible:
  Flour from Oilcake, Part I, 513
  Gelatine Manufacture, 197
Egg:
  Tester, Electronic (N.), 106
  White Protein Best of All (N.), 548
Eire:
  Fish Canning in (N.), 457
  More Food from (Ed.), 349
  Potential Food Resources in, 70
  The Food Group Visits, 313
Eire's First Hydrogenation Plant, 408
Electricity Revolutionises Fish Oil Extraction Methods, 516
Electrometric Measurement of *p*H, The, 369
Electronic:
  Egg Tester (N.), 106
  Instruments in the Sugar Industry, 113
  Preservation of Foods, 549
Engineering, Factory (Book), 56
Enrichment:
  Iron in Bread (N.), 75
  Legislation, Bread (Ed.), 303
  of Flour Qualities (N.), 120
Europe's Fat Supplies (N.), 75
Export Guarantees Scheme, The (Ed.), 398
Factory:
  Engineering (Book), 56
  Expansion, Sugar (Ed.), 397
  Organisation and Management (Book), 123
  The Diesel Engine in the, 176
Farming will Ease Food Shortage, Better (Ed.), 493
Fat:
  Policy, Argentina's Oil and (Ed.), 255
  Supplies, Europe's (N.), 75
Fats in Human Nutrition, Part I, 356; Part II, 423
Fertiliser, More Food, More (Ed.), 400
Fertilising the Sea (Ed.), 51
Fillings, Cream (Enq.), 47
Films in Industry (Ed.), 147
Final Report on Patents, The, 237
Fish:
  and Chemicals (Ed.), 146
  and Chips (Ed.), 544
  Canning in Eire (N.), 457
  Canning, Literature on (Enq.), 95
  Gas-stored (N.), 69
  Oil Extraction Methods, Electricity Revolutionises, 516
  Oils (Ed.), 49
  Paste Manufacture (Corr.), 267
Fishery Industries of North America, The, Part I, 171; Part II, 206; Part III, 257; Part IV, 323; Part V, 359
Fishing Industry, Nationalisation of the (Ed.), 2
Flash Freezing of Foods, 503
Flavour of Meat (Ed.), 448
Flour:
  from Oilcake, Edible, Part I, 513
  Industry, German Grain and (N.), 368
  Mill, The Chemist in the, 560
  Milling, Dust Problems in (N.), 525
  Qualities, Estimation of (N.), 120
  The Treatment of, 227
Food:
  Analysis, 153
  Analyst's Book, The (Book), 521
  and the Atomic Age (Ed.), 446
  Anticipations (N.), 124
  Bakers Question Minister of (Ed.), 97
  Canning Pioneer, Britain's, 229
  Control in St. Marylebone (Ed.), 543
  from Eire, More (Ed.), 349
  from the Colonies (N.), 209
Food (*continued*):
  from Vegetable Wastes, 427
  Frozen, Sales (Ed.), 194
  Glycerine and (N.), 502
  Group visits Eire, The, 313
  in the Faroes (Book), 567
  Industries and the Postage Stamp, 66
  Industry, Aluminium in the (N.), 267
  Industry, Cost Accounting in the, Part II, 67; Part III, 279; Part IV, 377; Part V, 475; Part VI, 523
  Infection Campaign (Ed.), 304
  Insecticide Residues in Canned (Ed.) 256
  Laws, Social History of the Pure, Part II, 11
  Machinery, World Wants British (N.), 329
  Manufacture, Polish (N.), 34
  Manufacturer's Handbook, A (Book), 76
  Nail Varnish, and Cracked Cups (Ed.), 541
  Packaging, 233
  Plant Hygiene, 333
  Plant Position Obscure (Ed.), 541
  Poisoning, Staphylococcus (Ed.), 50
  Preservation Advances (Ed.), 350
  Preservative, Vitamin K_3 as a (Ed.), 494
  Processing, Advances in, 220
  Processing, Automatic Control in, Part I, 519; Part II, 563
  Processing Developments (N.), 550
  Processing, Photoelectricity in (Ed.), 495
  Products, Saltiness in (Ed.), 99
  Prospects (Ed.), 49
  Protection (N.), 422
  Resources in Eire, Potential, 70
  Science, Advances in (Book), 512
  Shortage, Better Farming will Ease (Ed.), 493
  Supplies, Britain's, 71
  Supplies, Schemes for Increasing World (Ed.), 301
  The Parasitic Animal and (Ed.), 195
  Transport by Sea (N.), 157
Foods:
  Electronic Preservation of, 549
  Flash Freezing, of 503
  in Suffolk, Quick Freezing of, 353
France, Canning in, 375
Freezing:
  of Foods, Flash, 503
  of Foods in Suffolk, Quick, 353
  of Fruit Juices, Vinegars, and Ciders, Concentration by, 282
  Preservation of Fruit Juices, 405
French Milling Congress (N.), 332
Frozen:
  Food Sales (Ed.), 194
  Vegetables, Bacteria and (Ed.), 493
  Vegetables, Dehydroascorbic Acid in (N.), 355
Fruit:
  and Vegetable Canning in Norfolk, 146
  and Vegetable Canning in Suffolk, 266
  and Vegetable Canning Research, 222
  and Vegetable Preservation (N.), 113; (Book), 281
  and Vegetable Research, 459
  and Vegetables, Drying of (Book), 367
  and Vegetables, New Process for Peeling (Ed.), 195
  and Vegetables, Short-term Cold Storage of (N.), 238
  Juice—A New Development (Ed.), 542
  Juice Congress (N.), 336
  Juices Control, Citrus (N.), 462, 508
  Juices, Freezing Preservation of, 405
  Juices, Vinegars, and Ciders, Concentration by Freezing of, 282
  Processing, Ascorbic Acid in, 551
  Syrup Preparation (N.), 60
  Trade, The World (Book), 550
Fruits:
  Industry, Australian Dried, 470
  of Honduras (Ed.), 301

Fuel should be Used, How (Book), 374
Gas, Coal, Oil, and (Book), 426
Gas-stored Fish (N.), 69
Gelatine Manufacture, Edible, 197
German Grain and Flour Industry (N.), 368
Germany, Herring Canning in, 125
Glacé Cherries (Enq.), 95
Glass Containers (Ed.), 148
Glaxo Factory, 545
Glutamate, Monosodium (N.), 335
Glycerine and Food (N.), 502
Grain:
  and Flour Industry, German (N.), 368
  Outlook, World (Ed.), 349
Groundnuts Scheme, The (N.), 262
Growth-Promoting Substance, A New, 477
Handling and Transport of Meat (N.), 64
Herbs, Curious (Book), 461
Herring:
  Canning, 401
  Canning in Germany, 125
  Shoal Location (Ed.), 4
Herrings, Recent Experiments in the Salt Curing of, 465
Honey Bar, Malt and (Enq.), 191
Hop Production in South Africa, 463
Hydrogenation Plant, Eire's First, 408
Hygiene, Food Plant, 333
Hysteria, Canine (Ed.), 145
Ice Cream (Enq.), 143, 347
Improvers, Bread (Enq.), 299
Industrial Medicine (Book), 428
Infection:
  Campaign, Food (Ed.), 304
  Malnutrition and Resistance to, 505
Insecticide Residues in Canned Foods (Ed.), 256
Instruments in the Sugar Industry, Electronic, 113
Irish:
  Bakery Industry (N.), 336
  Confectionery Industry, The (N.), 76
Iron in Bread Enrichment (N.), 75
Italian Bakery, Science in, 101
Jam:
  Setting, Laboratory Control of, 455
  Today (Ed.), 448
Jelly, Bakers' Piping (Enq.), 299
Keeping Properties of Dried Bakers' Yeasts (Ed.), 447
Laboratory:
  Control of Jam Setting, 455
  Layout and Construction, 473
Laws, Social History of the Pure Food, Part II, 11
Lecithin, Vegetable, 330; (Corr.), 414
Legislation, Bread Enrichment (Ed.), 303
Liquors, Sulphite (Ed.), 51
Low Temperature Research Station, Cambridge, The, 219
Lubrication of Bakery Travelling Oven Chains, 417
Machinery:
  Poultry for Table by, 305
  World Wants British Food (N.), 329
Malnutrition and Resistance to Infection, 505
Malt and Honey Bar (Enq.), 191
Man Power (Corr.), 364
Management, Factory Organisation and (Book), 123
Mango Chutney (Enq.), 539
Manufacture:
  Edible Gelatine, 197
  Fish Paste (Corr.), 267
  Polish Food (N.), 34
  Recovery, Milk (Ed.), 447
Manufacturer's Handbook, A Food (Book), 76
Margarine through the Years, 218
Marketing, New Plans for Agricultural, 25
Mashed Potato Powder Litigation (N.), 426
Maté, Yerba (Ed.), 3
Mayonnaise and Related Products, 118
Measurement of *p*H, The Electrometric, 369
Meat:
  Flavour of (Ed.), 448
Meat (*continued*):
  Handling and Transport of (N.), 64
  Packaging Dehydrated (N.), 430
  Palatability of (N.), 105
  Target, The Pig (Ed.), 97
  The Tryptophan Content of (Ed.), 352
Meats, Thermal Processing of Canned (N.), 120
Mechanised Bread Making, 497
Medicine, Industrial (Book), 428
Methods:
  for the Estimation of Pectin, 77
  for the Estimation of Vitamins, Chemical, 316
Micro-organisms, Culture Collections of (N.), 83
Milk:
  Condensation by "Squeeze-Drying" (Ed.), 398
  Manufacture Recovery (Ed.), 447
  Powder in Bread, Skim (N.), 122
Milling:
  Congress, French (N.), 332
  Dust Problems in Flour (N.), 525
  Industry, The, 5
Ministry of Food, Statutory Rules and Orders:
  10, 84, 117, 175, 202, 278, 312, 364, 413, 458, 522, 556
Modern Nutrition (Book), 22
Monosodium Glutamate (N.), 335
Mushroom Soup without Mushrooms (Ed.), 399
Nationalisation of the Fishing Industry (Ed.), 2
Nitrogen and its Effect on Crops (N.), 472
Norfolk, Vegetable and Fruit Canning in, 149
North America, The Fishery Industries of, Part I, 171; Part II, 206; Part III, 257; Part IV, 323; Part V, 359
Norwegian Whalemeat Production, 15
Nutrients and Vitamin C, Plant (Ed.), 494
Nutrition:
  Fats in Human, Part I, 356; Part II, 423
  in Britain, Present Day, 29
  Modern (Book), 22
Nuts, All About (Book), 512
Odour and Oxidisability, 411
Oil:
  A New Vegetable (Ed.), 147
  and Fat Policy, Argentina's (Ed.), 255
  and Gas, Coal (Book), 426
  as Antioxidant, Carrot (Ed.), 100
  Extraction Methods, Electricity Revolutionises, 516
  in South Africa, Refining Seal (N.), 9
  Sunflower, 57
Oilcake, Edible Flour from, Part I, 513
Oils:
  Fish (Ed.), 49
  Vegetable (Book), 469
Onions:
  Bottling of (Enq.), 443
  Brined (Enq.), 539
Organisation and Management, Factory (Book), 123
Oven Chains, Lubrication of Bakery Travelling, 417
Oxidisability, Odour and, 411
Packaging:
  and Display (Book), 278
  Dehydrated Meat (N.), 430
  Food, 233
  Methods and Equipment (Book), 410
  Standardisation of (N.), 106
Palatability of Meat (N.), 105
Panettone: Science in Italian Bakery, 101
Parasitic Animal and Food, The (Ed.), 195
Patents, Recent:
  48, 96, 144, 192, 252, 300, 348, 396, 444, 492, 540, 584
Patents, The Final Report on, 237
Pectin:
  Methods for the Estimation of, 77
  Precipitation of (Enq.), 251
  The Estimation of (Corr.), 364, 414
Peel-curing Process (Enq.), 491
Peeling Fruit and Vegetables, New Process for (Ed.), 195
*p*H, The Electrometric Measurement of, 369
Photoelectricity in Food Processing (Ed.), 495
Piccalilli (Enq.), 395
Pig Meat Target, The (Ed.), 97
Pigs for Curing, More (Ed.), 194
Piping Jelly, Bakers' (Enq.), 299
Plant:
  Eire's First Hydrogenation, 408
  Hygiene, Food, 333
  Nutrients and Vitamin C (Ed.), 494
  Wear and Tear Replacement of (N.), 524
Plantation Crops Trade (Book), 327
Poisoning, Staphylococcus Food (Ed.), 50
Poisons and their Detection (Book), 410
Polish Wood Manufacture (N.), 34
Pollution, Water (Book), 335
Popcorn Study (Ed.), 148
Popular Dietetics (Book), 506
Potato Powder Litigation, Mashed (N.), 426
Poultry for Table by Machinery, 305
Powders, Cleaning (Enq.), 47
Preservation:
  Advances, Food (Ed.), 350
  Fruit and Vegetable (N.), 112, 281
  of Foods, Electronic, 549
  of Fruit Juices, Freezing, 405
Preservative, Vitamin K_s as a Food (Ed.), 494
Preserves, Acetic Acid, Part I, 168; Part II, 203; Part III, 270; Part IV, 309; Part V, 362
Process:
  for Peeling Fruit and Vegetables, New (Ed.), 195
  Peel-curing (Enq.), 491
Processing:
  Advances in Food, 220
  Ascorbic Acid in Fruit, 551
  Automatic Control in Food, Part I, 519; Part II, 563
  Developments, Food (N.), 550
  of Canned Meats, Thermal (N.), 120
  Photoelectricity in Food (Ed.), 495
Products:
  Mayonnaise and Related, 118
  Saltiness in Food (Ed.), 99
Proteins, The Quality of, 127
Public Accounts Criticism (Ed.), 445
Publishing, Twenty-five Years of, 211
Puddings, Black (Enq.), 443
Pure Food Laws, Social History of the, Part II, 11
Quick Freezing of Foods in Suffolk, 353
Quo Vadis, 225
Recent Experiments in the Salt Curing of Herrings, 465
Recipes and Processes (Book), 413
Refining Seal Oil in South Africa (N.), 9
Refrigeration:
  Data in a Nutshell (Book), 515
  Its Principles and Applications (Book), 59
Replacement of Plant, Wear and Tear or (N.), 524
Research:
  Agricultural (N.), 14
  Bakery (N.), 83, 565
  Bakery Industry, 182
  Fruit and Vegetable, 459
  Fruit and Vegetable Canning, 222
  Institutions, Scottish (Book), 130
  Seaweed (N.), 122
Resistance to Infection, Malnutrition and, 505
Retrospect 1927 to 1948, 217
Salt Curing of Herrings, Recent Experiments in the, 465
Saltiness in Food Products (Ed.), 99
S.C.I. in Edinburgh, The, 415
Science:
  Advances in Food (Book), 512
  and the World Larder (Book), 518
  in Italian Bakery, 101
Scottish Research Institutions (Book), 130

Seal Oil in South Africa, Refining (N.), 9
Seaweed Research (N.), 122
Shoal Location, Herring (Ed.), 4
Short-term Cold Storage of Fruit and Vegetables (N.), 238
Skim Milk Powder in Bread (N.), 122
Social History of the Pure Food Laws, Part II, 11
Soup without Mushrooms, Mushroom (Ed.), 399
South Africa:
  Hop Production in, 463
  Refining Seal Oil in (N.), 9
Sponge Mixtures (Enq.), 395
Spray Residues and Canning (Ed.), 495
"Squeeze-Drying," Milk Condensation by (Ed.), 398
Standardisation:
  of Packaging (N.), 106
  Vitamin, 274
Staphylococcus Food Poisoning (Ed.), 50
Steaks, Turkey, 121
Steam, How to use (Book), 507
Storage Damage, Detection of (Ed.), 99
Suffolk, Quick Freezing of Foods in, 353
Sugar:
  and Teeth (Ed.), 194
  Factory Expansion (Ed.), 397
  Industry, Electronic Instruments in the, 113
  Review, 1947 (Ed.), 51
Sugared Almonds and Chocolate Dragées (Enq.), 583
Sulphite Liquors (Ed.), 51
Sunflower Oil, 57
"Super-pig" Again, the (Ed.), 99
Sweetening Agents, New, 380
Teeth, Sugar and (Ed.), 194
Therapy, Diet (Book), 407
Thermal Processing of Canned Meats (N.), 120
Tin Container Industry, The (N.), 60
Tomato Juice, 158
Trace Nutrients in Cow Manure, Unknown (N.), 548
Trade, Plantation Crop (Book), 327
Trade Marks:
  48, 96, 144, 192, 252, 300, 348, 396, 444, 492, 540, 584
Training within Industry (Ed.), 50
Transport:
  by Sea, Food (N.), 157
  of Meat, Handling and (N.), 64
Travelling Oven Chains, Lubrication of Bakery, 417
Tryptophan Content of Meat, The (Ed.), 352
Turkey Steaks, 121
Twenty-first Birthday Supplement, 210
Twenty-five Years of Publishing, 211
Twenty-one Years of Cereal Chemistry, 221
Twenty-one Years of Collaboration, 214
Vegetable:
  and Fruit Canning in Norfolk, 149
  Canning in Norfolk, Fruit and, 268
  Canning Research, Fruit and, 222
  Lecithin, 330; (Corr.), 414
  Oil, A New (Ed.), 147
  Oils (Book), 469
  Preservation, Fruit and (N.), 112
  Research, Fruit and, 459
  Wastes, Food from, 427
Vegetables:
  Bacteria and Frozen (Ed.), 493
  Dehydrated (N.), 262
Vegetables (*continued*):
  Dehydroascorbic Acid in Frozen (N.), 355
  Drying of Fruit and (Book), 367
  New Process for Peeling Fruit and (Ed.), 195
  Short-term Cold Storage of Fruit and (N.), 238
Vegetarian Cult, The, 429
Vinegar, Non-brewed (Ed.), 147
Vinegars, and Ciders, Concentration by Freezing of Fruit Juices, 282
Vitamin:
  Assay (Book), 163
  A, Protecting (Ed.), 542
  A Synthesised, 23
  C Content of Citrus Juice Concentrates (N.), 381
  C Plant Nutrients and (Ed.), 494
  K_5 as a Food Preservative (Ed.), 494
  Standardisation, 274
Vitamins:
  Chemical Methods for the Estimation
  Resurgent (Ed.), 352 [of, 316
  The, 107
Water Pollution (Book), 335
Wear and Tear or Replacement of Plant (N.), 524
Wensleydale Cheese, 449
Whalemeat Production, Norwegian, 15
Wheat:
  Agreement (Ed.), 193
  Agreement, The (Ed.), 397
  and American Relief Plans (Ed.), 1
Yeasts, Keeping Properties of Dried Bakers' (Ed.), 447
Yerba Maté (Ed.), 3

AUTHOR INDEX

Adlem, E. L.:
  Food Industries and the Postage Stamp, 66
Amos, A. J.:
  The Milling Industry, 5
Appleby, H. C.:
  The Diesel Engine in the Factory, 176
Arup, P. S.:
  Margarine Through the Years, 218
Backes, J. V.:
  Quo Vadis ?, 225
Booth, V. H., Harris, L. J., Mapson, L. W., Kodicek, E., and Moore, T.:
  Chemical Methods for the Estimation of Vitamins, 316
Burrell, J. R.:
  Acetic Acid Preserves, Part I, 168; Part II, 203; Part III, 270; Part IV, 309; Part V, 362
Butterworth, S. W.:
  The Baking Industry, 263
Bywaters, H. W.:
  Confectionery Then and Now, 223
Callow, E. H.:
  The Low Temperature Research Station, Cambridge, 219
Cameron, I.:
  Laboratory Control of Jam Setting, 455
Cass, W. G.:
  Edible Flour from Oilcake, Part I, 513
Crosbie-Walsh, T.:
  Twenty-one Years of Collaboration, 214
Cruess, W. V.:
  Freezing Preservation of Fruit Juices, 405
  Tomato Juice, 158
Cuthbertson, D. P.:
  The Quality of Proteins, 127
Deschreider, A. R., and Van Den Driessche, S.:
  Methods for the Estimation of Pectin, 77
Dugdale, H.:
  Cost Accounting in the Food Industry, Part II, 67; Part III, 279; Part IV, 377; Part V, 475; Part VI, 523
England, F.:
  Food Packaging, 233
Erroll, F. J.:
  Electronic Preservation of Foods, 549
Fairbrother, T. H.:
  Retrospect 1927 to 1948, 217
Freeborn, A. S.:
  The Electrometric Measurement of *p*H, 369
Gane, R.:
  Concentration by Freezing of Fruit Juices, Vinegars, and Ciders, 282
Glover, J. H.:
  The Use of Scientific Instruments in Chemical Analysis, Part V, 61; Part VI, 179
Grover, D. W.:
  Food Analysis, 153
Harris, L. J., Mapson, L. W., Kodicek, E., Moore, T., and Booth, V. H.:
  Chemical Methods for the Estimation of Vitamins, 316
Herd, C. W.:
  The Treatment of Flour, 227
Hirst, F.:
  Fruit and Vegetable Canning Research, 222
Hunwicke, R. F.:
  Advances in Food Processing, 220
Ingram, M.:
  Norwegian Whalemeat Production, 15
Kenny, R. L.:
  The Confectionery Industry, 53
Kent-Jones, D. W.:
  Twenty-one Years of Cereal Chemistry, 221
Kidson, A. L.:
  The Boom in Copra, 509
Kodicek, R., Harris, L. J., Mapson, L. W., Moore, T., and Booth, V. H.:
  Chemical Methods for the Estimation of Vitamins, 316
Le Gros Clark, F.:
  Social History of the Pure Food Laws, Part II, 11
Lovern, J. A.:
  The Fishery Industries of North America, Part I, 171; Part II, 206; Part III, 257; Part IV, 323; Part V, 359
Mapson, L. W., Harris, L. J., Kodicek, E., Moore, T., and Booth, V. H.:
  Chemical Methods for the Estimation of Vitamins, 316
Martin, G.:
  Australian Dried Fruits Industry, 470
Moncrieff, R. W.:
  Odour and Oxidisability, 411
Moore, T., Mapson, L. W., Harris, L. J., Kodicek, E., and Booth, V. H.:
  Chemical Methods for the Estimation of Vitamins, 316
Paterson, E. V.:
  Lubrication of Bakery Travelling Oven Chains, 417
Robinson, F. A.:
  The Vitamins, 107
Schauder, R.:
  Hop Production in South Africa, 463
Schofield, M.:
  The Vegetarian Cult, 429
Shewan, J. M.:
  Recent Experiments in the Salt Curing of Herrings, 465
Tritton, S. M.:
  Mayonnaise and Related Products, 118
Van Den Driessche, S., and Deschreider, A. R.:
  Methods for the Estimation of Pectin, 77
Waddington, F.:
  Modern Trends in Advertising, 215
Walter, L.:
  Automatic Control in Food Processing, Part I, 519; Part II, 563